

SALT&CHAR

LUNCH

SOUP, SALADS & SANDWICHES

ADD CHICKEN \$6 - STEAK \$9 - GRILLED SHRIMP \$15

SANDWICHES SERVED WITH FRIES OR A SIDE SALAD

Simple Green Salad zinfandel vinaigrette, sea salt	\$11	French Onion Soup gruyère puff pastry, sherry	\$13
Kale Salad lacinato, manchego cheese, apples, smoked almond dressing	\$13	Dry Aged Beef Burger pretzel bun, Jasper Hill cellar aged cheddar, marsala onions	\$19
Iceberg Wedge Nueske bacon, Middlebury blue, buttermilk dressing	\$13	Wild Salmon Burger brioche bun, Pucker's Pickles kimchi, white soy aioli	\$21
Spinach Salad Acorn Hill goat cheese, prosciutto, pistachio, roasted shallot vinaigrette	\$13	Steak Sandwich rosemary focaccia, piperade, aged provolone, Calabrian chili aioli	\$15
Crispy Calamari Salad radicchio, fall squash, mint, carrot miso vinaigrette	\$16	Chicken Milanese Sandwich ciabatta, basil mayo, aged provolone, pickled onions, arugula	\$13

LIGHT FARE

Ahi Tuna Tartare \$19
avocado, asian pear, ponzu, cassava chips

Quiche du Jour \$14
simple green salad

Crab Cake \$21
sweet potato chips, baby beets, ancho spiced aioli

PASTA & RISOTTO

Tagliatelle alle Vongole littleneck clams, Calabrian chili, preserved lemon	\$21
Spaghetti Bolognese dry aged beef, San Marzano tomatoes	\$25
English Pea Risotto roasted mushrooms, Grana Padano, lemon	\$19

MAIN COURSES

Wild King Salmon black quinoa, saffron coconut nage, pickled tomato	\$41
Seared Ahi Tuna bok choy, pickled vegetables, ponzulaise	\$38
Pasture Raised Roasted Chicken sautéed local greens, charred lemon, jus	\$29

OUR CUTS

ALL STEAKS SERVED WITH ROASTED GARLIC BEURRE NOISETTE



Prime Hanger	8oz	\$29
Prime Ribeye	16oz	\$48
Black Angus Filet Mignon	8oz/12oz	\$36/\$52
Dry Aged Prime Bone-In Strip	20oz	\$72
American Wagyu Ribeye Cap	9oz	\$78

SHARE FOR THE TABLE

Dry Aged Prime Porterhouse	34oz	\$115
Dry Aged Prime Tomahawk Steak	36oz	\$125

ENHANCEMENTS

Marsala Onions - \$8 Middlebury Blue - \$8 Jumbo Shrimp - \$15 Grilled 1/2 Maine Lobster - \$28

SAUCES

bone marrow bordelaise	\$5
béarnaise	\$5
cilantro chimichurri	\$5
au poivre	\$5
horseradish sauce	\$5

POTATOES & STARCH

sour cream mashed potatoes	\$10
bacon macaroni & cheese	\$12
french fries	\$8
add parmesan & garlic	\$11

VEGETABLES

roasted mushrooms	\$12
sautéed local greens	\$10
creamed parsley & spinach	\$12
brussel sprouts, bacon	\$12

SALT & CHAR SUPPORTS OUR LOCAL FARMERS

\$20 BEER & BURGER TUESDAY

HAPPY HOUR TUESDAY THRU SATURDAY 4PM TO 6PM

\$7 MARTINI SUNDAYS DURING BRUNCH

www.saltandchar.com